

Submitter: Sandrine Perez

On Behalf
Of:

Committee: House Committee On Agriculture, Land Use, Natural Resources, and
Water

Measure: HB2616

I have been consuming raw milk since 2004 in California where it is widely available. I moved to Oregon in 2013 and have been drinking it here as well, but it isn't as easy to obtain. I've been a member of herd shares and driven to farms for direct sales. I would love to see it available on retail shelves, as goat and sheep milk is. It is available in California and Washington, the 2 neighboring states, so I am not sure why Oregon is limiting raw milk access like this? I have never had any ill effects from drinking raw milk, and am joined by many who can assert the same claim.

Chris Kresser, M.S., L.Ac, did an intriguing analysis in 2012

<http://chriskresser.com/raw-milk-reality-is-raw-milk-dangerous>. He made the point that most illnesses from tainted food, including raw milk, are mild, with a few days of upset stomach. Then he added:

“The statistic we should be more concerned with is hospitalizations for serious illnesses such as kidney failure and hemolytic uremic syndrome (HUS) caused by unpasteurized milk. This does happen, and children and the elderly are particularly vulnerable and more likely to experience a serious illness. That said, hospitalizations from raw milk are extremely rare. During the 2000 - 2007 period, there were 12 hospitalizations for illnesses associated with raw fluid milk. That’s an average of 1.5 per year. With approximately 9.4 million people drinking raw milk, that means you have about a 1 in 6 million chance of being hospitalized from drinking raw milk.”

“To put this in perspective, according to the U.S. Department of Transportation, you have a roughly 1 in 8,000 chance of dying in a motor vehicle accident if you live in the U.S. Therefore, you have a 750 times greater chance of dying in a car crash than becoming hospitalized from drinking raw milk.”

Please keep in mind:

1. Raw milk has a good track record for safety <https://www.realmilk.com/safety-of-raw-milk/> and <https://www.realmilk.com/raw-milk-safety-summary/>; a recent study found that as raw milk consumption has increased in the U.S., the number of foodborne illnesses attributed to raw milk has remained flat or gone down. The testing, certification and food safety plan requirements for producers selling in retail stores assure a supply of safe, clean milk. Raw milk products like butter and kefir have little or no record of making anyone sick.

2. The bill increases access for consumers to raw milk products and increases the number of raw milk products they can now legally purchase.

3. The bill increases markets for micro-dairies and can potentially help some of the dairies that are currently producing raw milk for pasteurization remain in business. Fewer than 200 Grade A dairies remain in Oregon today.

Please vote yes on HB 2616!